

The "IDEAL"

Cookery Book

Price
6d



BY
LILIAN
CLARKE

641.5

BRUMBY & CLARKE, LIMITED, HULL
AND 5, FARRINGTON AVENUE, LONDON, E.C.

LEEDS UNIVERSITY LIBRARY
Special Collections

Cookery Camden



30106022778285

A
215C

550 869566



London Borough of Camden

Swiss Cottage Library
88 Avenue Road
LONDON
NW3 3HA

Tel: 01 278 4444

Extensions:

Book Renewals 3021

Lending Library 3012

RECEIVED BOOK

This book is due for return on or before the date stamped below. The period of loan can be extended if the book is not reserved (please ask for details of renewal facilities)

Fines are charged on overdue books

Lending Library hours Mon-Fri 9.30-8 Sat 9.30-5

MSC

WITHDRAWN
LONDON BOROUGH OF CAMDEN

LA 105



Digitized by the Internet Archive
in 2015

<https://archive.org/details/b21537744>

The

“Ideal”

Cookery

Book

THIRD EDITION.

A Reliable Guide to Home Cooking

Containing 246 Useful and Dainty Recipes

BY

LILIAN CLARKE

BRUMBY & CLARKE, LIMITED, HULL
AND 5, FARRINGTON AVENUE, LONDON, E.C.

641.5
T869566

A(7sc)

WITHDRAWN
FROM CAMERON PUBLIC LIBRARIES

PREFACE.

OF the making of Cookery Books, we are told, there is no end, but the comparative worthlessness of their contents for practical domestic purposes is no doubt the reason why there is still as great a demand as ever for a thoroughly reliable and up-to-date volume.

The little book I now offer to the public, claims to be the *best, cheapest, and most useful* Culinary Handbook yet produced, and I venture to think its contents will fully justify this assertion.

A large proportion of the recipes are my *own compilation*, and all alike have been *carefully revised and repeatedly tested*.

Every recipe has been arranged with a view to *practical usefulness*, and may be confidently recommended for *ease of preparation, daintiness, and economy*.

Those who once use the "IDEAL COOKERY BOOK," will afterwards use no other, not because their years have been shortened by bad cooking and unwholesome food, but because they recognise in it all the qualities it claims to possess, and are able by its aid to *realize in the home the true "Ideal" of the Culinary Art*.

THE AUTHOR.

CONTENTS.

I. Savouries.

	PAGE
1. Force meat	13
2. Mince Meat	13
3. Potato Balls	13
4. Tasty Dish of Cold Cooked Beef	14
5. Savoury Puffs	14
6. Breakfast Dish	14
7. Potato Cakes	14
8. Veal Mould	15
9. Timbales of Mutton	15
10. Rolled Steak with Potatoes	16
11. Salad Dressing	16
12. Cabbage Balls	16
13. Cheese Croquettes	16
14. Potato Ribbons	17
15. Rissoles à Lilian	17
16. Fish Cakes	17
17. Savoury Omelette	18
18. Dough Nuts	18
19. Cheese Straws	18
20. Egg and Bacon Pie	19
21. Another Cold Meat Dish	19
22. Scrambled Eggs	19
23. Meat Roll	19
24. Pommes de Terre à la Reine	20
25. Dormers	20
26. Beef or Veal Mould	20

	PAGE
27. Gravy for Mutton	21
28. Gravy for Beef.....	21
29. Beefsteak Pie.....	21
30. Tasty Dish of Beefsteak	22
31. Cold Meat Pâtés	22
32. Potted Beef	22
33. Pommes de terre au Lait.....	23
34. Pommes de terre à L'Écosse.....	23
35. Potato Croquettes	23
36. A dainty way of Cooking an Egg	24
37. Beef Tea Custard.....	24
38. Beef Tea.....	24
39. Dainty way of Serving Mashed Potatoes.....	25
40. Fried Potatoes	25
41. Ragôut of Mutton and Eggs.....	25

II. Pastry.

1. Short Pastry (<i>Rich</i>)	26
2. Ground Rice Cheesecakes	26
3. Cocoanut Cheesecakes	26
4. Macaroons	27
5. Maids of Honour	27
6. Lemon Curd	27
7. Welsh Cheesecakes	27
8. Milk Rolls	28
9. Almond Cheesecakes	28
10. Bakewell Cheesecakes	28
11. Pastry Sandwiches	28
12. French Tartlets	29
13. Apple Cheesecakes	29
14. Good Family Pastry	29
15. Pie Pastry	29

III. Custards, Puddings, and Blanc Manges.

	PAGE
1. Lemon Rice Pudding	30
2. Sponge Cake Pudding	30
3. Strawberry Blanc Mange	30
4. Honeycomb	31
5. Lemon Mould	31
6. Baroness Pudding	31
7. Holderness Pudding	32
8. Lemon Pudding	32
9. Parson's Pudding	32
10. Queen's Pudding	32
11. Ideal Pudding	33
12. Curd Pudding	33
13. Chocolate Blanc Mange	33
14. Suet Dumplings	34
15. Snow Pudding	34
16. French Pancakes	34
17. German Pancakes	34
18. Junket	35
19. Three Minutes Pudding	35
20. German Pudding	35
21. Rhubarb Mould	36
22. Imperial Pudding	36
23. Fig Pudding (<i>No 1.</i>)	36
24. Sultana Pudding	37
25. Trieste Pudding	37
26. Stewed Figs	37
27. Baked Milk (<i>For Fruit</i>)	37
28. Baked Rhubarb Pudding	38
29. Apple Snow	38
30. Prune Mould	38
31. Bachelor's Pudding	39
32. Raspberry Sponge	39
33. Lemon Cream	39
34. Gâteau de Riz	40

	PAGE
35. Kingston Puddings	40
36. Fig Puddings (<i>No. 2.</i>)	40
37. Cheese Pudding (<i>No. 1.</i>)	41
38. Paragon Pudding	41
39. Cambridge Pudding	41
40. Sago Jelley	42
41. Orange Meringue	42
42. Spanish Custard	42
43. Cheese Pudding (<i>No. 2.</i>).. ..	43
44. Apple Trifle	43
45. Economic Custard.....	43
46. Tasmanian Pudding	43
47. Yorkshire Pudding	44
48. Steamed Batter Pudding.....	44
49. Chocolate Pudding.....	44
50. Gêlée à la Normandie	45
51. Chocolate Blanc Mange	45
52. Eastbourne Pudding.....	45
53. Summerville Plum Pudding	45
54. Victoria Pudding	46
55. Prune Gâteau	46
56. Raspberry Pudding	46
57. Rice Pudding	47
58. Small Sago Pudding.....	47
59. Ground Rice Pudding	47
60. Custard Pudding.....	48
61. Stewed Pears	48
62. Harrogate Pudding.....	48

IV. Sauces.

1. Apple Sauce	49
2. Bread Sauce	49
3. Melted Butter	49
4. Egg Sauce	50
5. White Sauce	50
6. Mint Sauce.....	50
7. Onion Sauce	50

V. Cakes.

	PAGE
1. Madeira Cake	51
2. Beverleigh Buns	52
3. Queen Cakes.....	52
4. Raspberry Sandwich.....	52
5. Rock Buns	52
6. Cornflour Cake	53
7. Oatmeal Buns	53
8. Lemon Sandwich Cakes	53
9. Yorkshire Parkin	53
10. Drummond Cake	54
11. Gingerbread	54
12. Ginger Nuts.....	54
13. Victoria Roll.....	55
14. Yorkshire Cake	55
15. Sally Lunn Teacakes (<i>No. 1</i>)	55
16. Summerville Cakes	55
17. Soda Cake	56
18. Brunswick Cakes	56
19. Jordan Cakes	56
20. Lunch Cake	56
21. Plain Plum Cake	57
22. Rice Buns	57
23. Raspberry Buns	57
24. Walnut Cake	58
25. Icing for Walnut Cake	58
26. Cocanaut Pyramids	58
27. London Buns	58
28. Victoria Buns	59
29. Norwegian Cake	59
30. Sultana Cake	59
31. Cocanaut Cake	59
32. Lancashire Parkin	60
33. Delicious Cake.....	60
34. Chocolate Cake	60
35. Rich Plum Cake	61
36. Plain Seed or Currant Loaf	61
37. Malta Cake	61

38.	Small Rice Cake.....	62
39.	Parisian Sandwich	62
40.	Sultana Scones	62
41.	York Teacakes.....	63
42.	Fairy Cakes	63
43.	Orange Rock Cakes	63
44.	Jersey Cake	63
45.	Seed Bread (<i>To Butter</i>)	64
46.	Queen Anne's Cake	64
47.	Spice Bread	64
48.	Bachelor's Buttons.....	65
49.	Cocoanut Fingers	65
50.	Victorine Buns	65
51.	Orange Cakes	66
52.	Ginger Cakes	66
53.	Cherry Cakes	66
54.	Small Seed Cakes	67
55.	Demon Jumbles	67
56.	*Cocoanut Gingerbread	67
57.	Lemon Buns.....	68
58.	Ashton Sandwiches	68
59.	Christmas or Wedding Cake.....	68
60.	Split Cakes	69
61.	Baking Powder Rolls	69
62.	American Cake	70
63.	Shewsbury Cakes	70
64.	Swiss Roll.....	71
65.	Westwood Buns	71
66.	Sally Lun Teacakes (<i>No. 2.</i>)	71
67.	Queen Cakes (<i>No. 2.</i>)	72
68.	Neapolitan Ribbon Cake.....	72
69.	Clancarthy Buns.....	73
70.	Spice Bread	73
71.	Swiss Cakes (<i>Another Method</i>)	73
72.	Genoa Cake	74
73.	Fairy Baskets	74
74.	Fancy Bread (<i>Without Yeast</i>)	75

VI. Biscuits.

	PAGE
1. Picnic Biscuits.....	76
2. Rice Biscuits	76
3. Shewsbury Biscuits	76
4. Ginger Drops	77
5. Seventy Little Biscuits for 2d.....	77
6. Ginger Biscuits	77
7. Rice Biscuits	77
8. Seed Biscuits	78
9. Soda Biscuits	78
10. Sweet Biscuits	78
11. Chestnut Biscuits	78
12. Cocoanut Biscuits	79
13. Four pounds of Biscuits for 8d.	79
14. Chocolate Biscuits	79
15. Cinnamon Stars	79
16. Ratafias	80
17. Almond Rings.....	80
18. Cheese Straws.....	80
19. Patent Barley Biscuits.....	80

VII. Bon Bons.

1. French Almond Rock	81
2. Candy Dough	81
3. Candy Cherries	81
4. Almond Creams	82
5. Walnut Creams	82
6. Cream Dates.....	82
7. Brandy Snap (<i>No. 1.</i>)	82
8. Raspberry Rock	82
9. Cocoanut Fondant.....	83
10. Chocolate or Coffee Fondant	83
11. Nougat	83
12. Gelées Françaises	84
13. Chestnut Bonbons	84
14. Chocolate Baisers	84

	PAGE
15. Yorkshire Toffee	84
16. Brandy Snap (<i>No. 2.</i>)	85
17. Marmalade	85
18. Patent Groats	85

VIII. Beverages.

1. Apple Wine	86
2. Barley Water	86
3. Ginger Beer	86
4. Ginger Wine.....	87
5. Lemon Squash.....	87
6. Lemon Water	87

IX. Additional Useful Recipes.

1. To Bottle Green Gooseberries	88
2. Gooseberry Jelly	88
3. Apple Jelly	88
4. Cough Mixture	89
5. Pork Pie Pastry	89
6. Recipe for Keeping Eggs	89

I. SAVOURIES.

The general rule for roasting or boiling joints is to allow a quarter of an hour for each pound and half an hour over, unless the meat is preferred underdone.

1. Forcemeat.

2-oz. ham.

$\frac{1}{4}$ -lb. suet

6-oz. bread crumbs.

2 eggs.

Salt and pepper.

Make it into balls or use as stuffing. Bake $\frac{1}{2}$ hour.

2. Mince Meat.

$1\frac{1}{4}$ -lb. raisins.

$\frac{3}{4}$ -lb. sultanas.

1-lb. currants.

$\frac{1}{2}$ -lb. suet.

$\frac{1}{4}$ -lb. peel.

1-lb. sugar.

1-lb. apples.

1 gill of Rum.

Chop the suet very fine, stone the raisins and chop them, chop the sultanas, peel, and apples, and add the currants. Put in a bowl with the sugar and rum and mix very thoroughly. Put in jars and tie down.

3. Potato Balls.

Mash the potatoes—season with pepper and salt and little chopped parsley and bind with yolk of egg. Form into balls, dip in egg and bread crumbs and fry in boiling fat or in the oven—serve hot.

4. Tasty dish of Cold Cooked Beef.

Butter a pie dish and scatter with bread crumbs and chopped parsley. Arrange layer of slices of beef with pepper and salt. Next, layer of crumbs, then beef, placing sippets of bread on the top. Pour gravy over, and bake 2 hours.

5. Savoury Puffs.

$\frac{1}{2}$ -lb. potatoes, yolk of 1 egg, 2-oz. flour, pepper, salt, and cold meat. Mash the potatoes, add yolk of egg and seasoning, blend well into dry dough, roll $\frac{1}{4}$ inch thick, cut in rounds and fill with rissole mixture, fold over and press together. Fry brown and serve.

6. Breakfast Dish.

Boil two eggs twelve minutes and put in cold water. When cool remove shells, dry with flour, cover each with sausage meat, egg and bread crumbs, and fry in boiling fat till brown. Cut in halves and serve.

7. Potato Cakes.

1-lb. mashed potatoes.	$\frac{1}{2}$ -lb. flour.
2 yolks of eggs.	Little salt.

Mix flour and potato, bind with yolks, and season. Roll out half inch thick. Bake in quick oven. Split open and butter. Serve very hot.

8. Veal Mould.

1-lb. veal.	4 eggs.
$\frac{1}{2}$ -lb. fat bacon.	1-gill of stock.
Little parsley.	Pepper and salt.
Grated rind of 1 lemon.	

Boil the eggs hard and cut in slices. Chop the parsley and mix it with the rind and seasonings. Line a plain mould with pieces of egg at the bottom. Cut up the veal in neat, square pieces, and put in the mould in alternate layers with cut-up bacon and sliced eggs, sprinkling each layer with seasoning. When full, pour in the stock. Cover tightly with buttered paper, putting a plate and weight on the top. Bake in a slow oven for 4 hours. Turn out when cold.

9. Timbales of Mutton.

$\frac{1}{2}$ -lb. cold minced mutton.	2-oz. bread crumbs.
$\frac{1}{4}$ -lb. finely chopped mushrooms.	$\frac{1}{4}$ -pint gravy.
	2 eggs.
1 teaspoonful chopped parsley	1 teaspoonful anchovy
Salt and pepper.	essence.

Put the meat, crumbs, parsley and seasonings in a basin, mix well and add beaten eggs. Put into well buttered castle pudding tins, cover with buttered paper, and steam $\frac{1}{2}$ hour. Turn out and serve with a brown or tomato sauce. Any cold meat may be used this way.

10. Rolled Steak with Potatoes.

About 2-lbs. (sufficient for five persons) of lean, thick beefsteak. Cut in thin slices and roll each piece up with the fat in the middle. Place in a large dish and add pepper and salt. Fill up with cold water and put in the oven for 2 hours. If the gravy boils away, fill up with boiling water. Place whole, pared potatoes on the top one hour before the dinner is wanted. Bake the potatoes brown. Serve in the dish.

11. Salad Dressing.

The yolk of 1 egg, a little mustard and salt, 1 teaspoonful sugar, 1 tablespoonful cream, and a little vinegar.

12. Cabbage Balls.

Mince some cold cabbage finely, mix with an equal part of bread crumbs, season with pepper and salt, and bind with the beaten egg. Form into large sized balls, roll in flour, and fry in boiling fat. Drain on paper, sprinkle with salt, pile in a pyramid, and serve hot, with gravy.

13. Cheese Croquettes.

2-oz. grated cheese, mixed with some cold mashed potatoes, season with pepper and salt, and add about 2-oz. bread crumbs. Mix with half of a beaten egg, and form into balls. Dip them in rest of egg, and fry in boiling fat or bake in a tin with dripping in the oven. Serve hot.

14. Potato Ribbons.

Peel the potatoes, then peel round and round very thinly. Let them lie in cold water for an hour, drain, place in frying basket, plunge into hot fat, drain on paper and serve hot.

15. Rissoles à Lilian.

Cold meat.

$\frac{1}{2}$ -pint bread crumbs.

1 egg

Seasoning and gravy.

Mince the meat finely, and put in a bowl with bread crumbs. Bind with the egg and a little gravy, but they must be stiff. Put a little of the mixture in the bottom of a floured teacup and press it down, then turn out into well-greased dripping-tin and bake. Serve hot, with gravy.

16. Fish Cakes.

$\frac{1}{2}$ -lb. cold fish.

$\frac{1}{2}$ -lb. mashed potatoes.

$\frac{1}{2}$ teaspoonful salt.

$\frac{1}{4}$ teaspoonful pepper.

Bread crumbs.

2-oz. butter.

Remove bones from fish, mix with the potato, and add the melted butter, salt, pepper and one and a half beaten eggs. Make into flat round cakes, brush over with rest of egg and cover with bread crumbs. Fry in hot fat 4 or 5 minutes. Drain and serve hot.

17. Savoury Omelette.

1-oz. butter.

Chopped parsley.

2 eggs.

Pepper and salt.

Beat eggs slightly, and add seasoning. When the butter is hot in the frying-pan, pour in the eggs, stir to prevent sticking, and as soon as it commences to set, draw towards the handle of the pan, turn over, and cook for a minute. Serve hot.

18. Dough Nuts.

1-oz. castor sugar.

Spice or ginger.

$\frac{1}{2}$ -lb. flour.

1 gill milk.

2-oz. butter.

Pinch of salt.

1 egg.

Rub butter into flour, mix dry ingredients, make into a paste with egg and milk, roll out, cut with a round cutter, then take the centre out with a smaller one, fry in hot fat and dredge freely with sugar.

19. Cheese Straws.

2-oz. butter.

2-oz. flour.

3-oz. grated cheese.

1 yolk of egg.

1 tablespoonful water.

Pepper

Salt.

Cayenne.

Mix well, roll into fingers and rings. Bake 7 minutes. When cold put two or three straws through each ring.

20. Egg & Bacon Pie.

Put a layer of pastry in a soup plate, put small pieces of cooked ham or bacon in, beat one or more eggs, season with pepper, pour over the bacon, and cover with pastry and bake.

21. Another Cold Meat Dish.

Make a batter of 3 tablespoonsful of flour, $\frac{1}{2}$ -pint of milk, one egg. Chop the meat, add half a boiled onion, $\frac{1}{2}$ -teaspoonful chopped parsley, and salt. Stir into the batter. Grease a pie dish, stir in the omelette, and bake $\frac{1}{2}$ hour. Turn out on a dish, and serve with gravy.

22. Scrambled Eggs.

1 egg.

1 tablespoonful milk.

1-oz. butter.

Pepper and salt.

Put butter in pan, and when melted, add eggs and milk. Stir until it thickens, and serve on buttered toast. Use more eggs for more than one person.

23. Meat Roll.

1-lb. beef-steak or veal (minced raw).

$\frac{3}{4}$ -lb. minced ham.

6-ozs. bread crumbs.

2 eggs.

Mix all well together, and form into a roll, place in a cloth tied at each end, and steam 2 hours. Serve hot or cold.

24. Pommes de Terre à la Reine.

Take some boiled potatoes and mash them finely. Take any cold meat, and chop it also finely. Make the meat and potato in little balls, cover with egg and breadcrumbs, and fry in boiling fat. Serve on a d'oyley. Gravy is an improvement.

25. Dormers.

$\frac{1}{2}$ -lb. cold meat.	2-ozs. suet.
3-ozs. boiled rice.	1 egg.
Pepper, salt.	Bread crumbs.

Gravy.

Chop the meat and suet and rice finely. Mix well together and add seasoning and egg. Roll in shapes, sprinkle with bread crumbs, and fry in hot dripping a light brown.

26. Beef or Veal Mould.

1-lb. beef or veal.	2 eggs.
$\frac{1}{2}$ small packet of gelatine.	

Put the gelatine to soak in a little cold water. Cut the meat into small pieces, or put through the mincing machine, and stew till tender in enough water to cover it. Boil the eggs hard and arrange them in a mould. Add the gelatine to the liquid, and pour the whole into a mould and put in a cool place to set. There should not be more liquid than will fill the mould.

27. Gravy for Mutton.

Pour off nearly all the fat from the joint, and make a thin gravy by pouring boiling water over the meat. Replace in the oven and boil a few minutes. Add a little gravy browning if liked, also add pepper and salt.

28. Gravy for Beef.

Pour off nearly all the dripping from the joint. Pour boiling water over the meat and season with pepper and salt, adding gravy browning if desired. Mix a little flour and cold water to a smooth paste, and thicken with boiling water, and add to the gravy, stirring thoroughly and returning to the oven to boil.

29. Beefsteak Pie.

Take from 1 to 2 lbs. of beefsteak, according to the quantity required, and cut into small pieces. Place it in a pan with sufficient cold water to cover. Season with pepper and salt, and stew for $1\frac{1}{2}$ hours. Have ready a pie dish lined with crust, into which put the stewed steak and part of the gravy. Put on the cover and bake about $\frac{3}{4}$ of an hour. Use the rest of the gravy as required. Make the crust according to "Pie Pastry" recipe.

30. Tasty Dish of Beefsteak.

Take as much beefsteak as is required and place it in an enamelled pie dish, cover with cold water and put into the oven to stew, placing an inverted pie dish on the top. Season with pepper and salt. Add more boiling water as the other evaporates. Stew for $2\frac{1}{2}$ hours, but a quarter of an hour before dishing up thicken the gravy with flour and water and let it boil up.

31. Cold Meat Pâtés.

Take the remains of a joint and mince very finely. Place in a basin, add a little gravy to moisten, and mix well, seasoning with pepper and salt.

Have ready some patty pans lined with pie pastry, into which put a portion of the mince, and cover with a pastry lid. Bake until the pastry is brown, and serve hot on a d'oyley. Put some good gravy in a tureen to serve with the pâtés.

32. Potted Beef.

Take 1-lb. of second beefsteak and cut into small pieces, and cover with cold water and put in a pan and stew gently for about $1\frac{1}{2}$ hours. Put through the mincing machine twice. Place in a basin and add as much of the gravy as is necessary to moisten slightly. Mix and beat thoroughly and put into pots, making the surface very smooth. Melt some butter and pour a little into each pot. Decorate when cold with a sprig of parsley.

33. Pommes de terre au Lait.

Cut some cooked potatoes into slices and lay them in a pan of warm milk. Boil for a few minutes, when the milk will become thick. Add a little butter, parsley, and nutmeg to the contents of the pan. and serve at once.

34. Pommes de terre à L'Écosse.

Take some large raw potatoes and cut them into square shapes. Blanch them in salt and water, and then scoop out the centre of each potato with a spoon. Fill up the holes with finely chopped meat or ham. Lay the stuffed potatoes in a dripping tin, cover with gravy or water and a little gravy browning. Bake slowly until tender, pouring the gravy over them from time to time until they present a glacé appearance.

35. Potato Croquettes.

Take some mashed potatoes and add 2-oz. butter, 2 eggs, and $\frac{1}{2}$ teacup of flour, and a little grated nutmeg. Mix all well together, and if hot, let it get cold. Form into fingers, cover with egg and flour, and fry in boiling fat.

36. A dainty way of Cooking an Egg.

Take a large saucer, and rub it with butter, and set it over a pan of boiling water. Beat an egg lightly with 1 tablespoonful of milk and a pinch of pepper and salt. Strain into the saucer, cover it, and leave for 10 minutes to cook.

37. Beef Tea Custard.

Beat a fresh egg, strain into a gill of beef tea, and add salt to taste. Turn into a small buttered cup, cover with buttered paper, and steam 20 minutes. The water should not boil. This can be turned out and eaten either hot or cold.

38. Beef Tea.

Take 1-lb. of steak, neck, or shin of beef. Cut it into small pieces, put it into a basin, and cover with cold water, leaving for an hour or two. Place in a double pan (or in any pan that will allow the contents to gently simmer), and simmer for two or three hours, when it will be ready for use. Add salt and pepper if desired.

39. Dainty way of Serving Mashed Potatoes.

Steam the potatoes for about half an hour, mash well or put through a potato sieve. Have ready a basin, the bottom and sides of which have been greased with lard or butter and sprinkled with bread raspings. Press the potatoes into the basin and turn out into a tureen.

40. Fried Potatoes.

Peel the potatoes and leave whole, unless very large. Place in a dripping tin, in which there is a depth of an inch of hot dripping, and put into a fairly hot oven. As the potatoes brown on the one side, turn on the other. When cooked, which should be in about half an hour, strain well and serve in a tureen.

41. Ragôut of Mutton and Eggs.

Mince finely any cold mutton and season with pepper and salt. Place in a dish in the oven and simmer half an hour. Fry as many eggs as required, and have ready a hot dish with pieces of toast arranged on it. Turn the meat on to the dish and place the eggs on the top and serve.

II. PASTRY.

I. Short Pastry (Rich).

6-ozs. flour.	Pinch of salt.
4-ozs. butter.	Yolk of egg.
1-oz. castor sugar.	Water.

Mix sugar and salt with flour, rub the butter lightly in, add yolk of egg and enough water to make into a stiff paste. Roll out once, and it is ready for use.

2. Ground Rice Cheesecakes.

Breakfast cup of ground rice	$\frac{1}{4}$ -lb. butter.
Ditto of castor sugar.	Almond flavouring.
1 egg.	

Cream the butter and sugar, add egg, rice, etc. Mix well and use.

3. Cocoanut Cheesecakes.

2-ozs. cocoanut.	$1\frac{1}{2}$ -ozs. butter.
$1\frac{1}{2}$ -ozs. castor sugar.	1 egg.
1 tablespoonful flour.	

Cream the butter and sugar, add egg and flour, and lastly cocoanut. Put a spoonful of the mixture into patty-pans lined with pastry and bake.

4. Macaroons.

2 eggs (whites). 2-oz. castor sugar.
Pinch of salt. 2-ozs. ground almonds.

Whip the whites to a stiff froth, add sugar and almonds. Fill patty-pans and bake.

5. Maids of Honour.

$\frac{1}{2}$ -lb. castor sugar. 2-oz. butter.
3 eggs. 2 lemons.

Put the butter into a pan, and when melted, stir sugar in, then add grated rind of one lemon and the juice of two. Add beaten eggs, and simmer gently till thick. Fill lined patty-pans with the mixture and bake.

6. Lemon Curd.

1-lb. lump sugar. $\frac{1}{4}$ -lb. butter.
3 eggs. 2 lemons.

Melt the butter and sugar in a pan, add juice of lemons and beaten eggs and stir until it is very thick. Put in jars and when cold, tie down. It will keep for months.

7. Welsh Cheesecakes.

Line tart tins with pastry and fill with mixture made of the weight of 1 egg in butter, sugar and flour and 1 teaspoonful baking powder. Put a little jam in bottom of tins and then a spoonful of mixture. Bake in moderate oven.

8. Milk Rolls.

Dissolve $\frac{1}{2}$ -oz. yeast in $\frac{3}{4}$ -pint milk. Add pinch of salt and mix to a smooth dough with flour. Set to rise 2 hours, turn on board and form into twists, coils, &c. Set to rise again, brush with milk and bake.

9. Almond Cheesecakes.

4-oz. ground almonds.

4-oz. castor sugar.

1 egg.

2-oz. butter.

Mix well together. Line patty pans and fill with mixture. Place bars of pastry across and bake.

10. Bakewell Cheesecakes.

Weight of 1 egg in butter, sugar and flour

$\frac{1}{2}$ teaspoonful baking powder.

1 egg.

$\frac{1}{2}$ grated lemon.

Line patty pans with pastry, put in each a little jam, then the mixture.

11. Pastry Sandwiches.

Make some short crust with 3-oz. butter and $\frac{1}{2}$ -lb. flour. Roll out half the pastry, spread with jam, cover with the other half and bake. When cold, ice evenly and dry in a slow oven or near the fire.

12. French Tartlets.

2 eggs.

2-ozs. castor sugar.

 $\frac{1}{4}$ -lb. crushed ratafias.

Put a spoonful of mixture in each lined tin, then a spoonful of jam, then the mixture on the top and bake.

13. Apple Cheesecakes.

 $\frac{1}{4}$ -lb. apple pulp.

2-ozs. butter.

2-ozs. sugar.

Rind and juice of $\frac{1}{2}$ lemon

2 yolks.

1 white of egg.

Melt the butter, and add to the apple with lemon and sugar, and lastly, beaten yolks and stiff white.

14. Good Family Pastry.

To every pound of flour allow $\frac{1}{2}$ -lb. of lard and $\frac{1}{2}$ teaspoonful of salt. Rub the lard in, and mix to smooth paste with water. Roll out once altogether, and then use as required. Bake in a quick oven. Add 1-oz. more lard to make extra good.

15. Pie Pastry.

To every pound of flour, allow 3-ozs. of lard, 3-ozs. of dripping, 3 teaspoonsful baking powder, and half a teaspoonful salt. Mix to a stiff dough with cold water and use as required.

III. CUSTARDS, PUDDINGS, & BLANC MANGES.

1. Lemon Rice Pudding.

Boil a cup of rice until soft, put in dish and add grated rind of 1 lemon, yolks of 2 eggs, little more than 1 pint of milk and a pinch of salt.

Bake 1 hour. Beat to froth the whites of eggs with 1 cup of powdered sugar and the juice of 1 lemon. Spread over pudding when cold and put in the oven to brown.

2. Sponge Cake Pudding.

Split some sponge cakes into slices and spread with jam and place in a pie dish. Beat 2 eggs and 1 dessertspoonful of sugar together, add $\frac{1}{2}$ -pint milk, a little nutmeg, and stir. Pour the custard over the cakes in the dish. Bake in a slow oven till set—about $\frac{1}{2}$ hour.

3. Strawberry Blanc Mange.

2 tablespoonsful cornflour.

$1\frac{1}{2}$ -pints milk.

1 leaf of strawberries.

2 tablespoonsful sugar.

Mix the cornflour with a little milk then add the rest and boil till stiff. Add sugar and pour into mould and push strawberries down here and there.

4. Honeycomb.

3 teacups milk

1 small teacup sugar.

3 eggs.

$\frac{1}{2}$ -oz. gelatine.

Soak gelatine for 1 hour in a teacup of milk, put the remainder of the milk over the fire with the sugar and gelatine till dissolved.

Add beaten yolks of eggs to the milk and stir well until on the verge of boiling.

Have the whites beaten to a stiff froth in a bowl, into which pour the contents of the pan. Stir up quickly and pour into a mould until set.

5. Lemon Mould.

2-oz. cornflour.

2 lemons.

1-pint water.

Yolks of 2 eggs.

6-oz. castor sugar.

Mix the cornflour with a little of the water and put rest of water in a pan with sugar and lemon rind. Bring to a boil and boil 5 minutes. Strain into cornflour the lemon juice and yolks of eggs. Stir till it boils and boil 3 minutes.

6. Baroness Pudding.

$\frac{3}{4}$ -lb. suet.

$\frac{3}{4}$ -lb. raisins.

$\frac{3}{4}$ -lb. flour.

$\frac{1}{2}$ -pint milk.

Chop the suet, stone the raisins and cut in halves and mix with the flour. Moisten with milk and boil 4 hours.

7. Holderness Pudding.

- | | |
|-----------------------------|----------------------------------|
| $\frac{1}{2}$ -lb. suet. | $\frac{1}{2}$ -lb. currants. |
| $\frac{1}{2}$ -lb. raisins. | $\frac{1}{2}$ -lb. bread crumbs, |
| 4 tablespoonsful treacle. | 1-pint milk. |

Chop the suet and stone the raisins and mix all well together and boil $3\frac{1}{2}$ hours.

8. Lemon Pudding.

- | | |
|----------------------|---------------------------|
| 10-oz. bread crumbs. | 2-pints milk. |
| 2-oz. butter. | $\frac{1}{4}$ -lb. sugar. |
| 4 eggs. | Grated rind of 1 lemon. |

Bring the milk to boiling point, stir the butter in, and add the other ingredients. Put pastry round a dish, fill with the mixture, and bake $\frac{3}{4}$ hour.

9. Parson's Pudding.

- | | |
|----------------------------------|---|
| $\frac{1}{4}$ -lb. chopped suet. | $\frac{1}{4}$ -lb. flour. |
| $\frac{1}{4}$ -lb. currants. | $\frac{1}{4}$ -lb. raisins. |
| 1 tablespoonful moist
sugar. | $\frac{1}{4}$ teaspoonful ground
ginger. |
| | $\frac{1}{2}$ teaspoonful salt. |

Mix well and boil 3 hours.

10. Queen's Pudding.

- | | |
|---------------------|----------------------------------|
| 4-oz. bread crumbs. | 4 tablespoonsful strawberry jam. |
|---------------------|----------------------------------|

Place in a pie dish, and pour custard on made from 1 egg and 1-pint milk. Bake $\frac{1}{2}$ hour.

11. Ideal Pudding.

$\frac{1}{2}$ -pint bread crumbs.	1-pint boiling milk.
Grated rind of 1 lemon	1 tablespoonful sugar.
1-oz. butter.	Yolks of 2 eggs.

Butter a dish, pour in the mixture and bake until set. Beat the whites of eggs and pile on the top of pudding and put in the oven to brown.

12. Curd Pudding.

1-lb. curd.	2-oz. butter.
3 tablespoonsful bread crumbs.	2 tablespoonsful sugar
1 tablespoonful milk.	2 eggs.

Mix all together, and bake 20 minutes in the dish. Good either hot or cold.

13. Chocolate Blanc Mange.

1-oz. gelatine.	2-oz. grated chocolate or cocoa
1-pint milk.	$\frac{1}{4}$ -lb. sugar

Dissolve the gelatine in half of the pint of milk. Grate the chocolate and mix it and the sugar to a smooth paste with a little milk. Place the gelatine on the fire with rest of milk and when nearly boiling add the chocolate, &c. Boil for 12 minutes, stirring all the time one way. Put in a mould.

14. Suet Dumplings.

$\frac{1}{2}$ -lb. suet.

$\frac{3}{4}$ -lb. flour.

Chop suet very fine, add flour and 1 teaspoonful baking powder (if liked). Mix with water and boil. Be sure the water is boiling.

15. Snow Pudding.

$\frac{1}{2}$ small packet of gelatine.

5-oz. castor sugar.

Juice of 2 lemons.

Whites of 3 eggs.

Put gelatine to soak in teacup of cold water for about $\frac{1}{2}$ hour. Then pour breakfast cup of boiling water on, when quite dissolved add lemon juice and sugar, strain, add whites of eggs put in large bowl and beat with egg whisk about $\frac{1}{2}$ hour—more in hot weather.

16. French Pancakes.

3 eggs.

3-oz. butter.

3-oz. sifted sugar.

3-oz. flour

$\frac{3}{4}$ -pint of warmed milk.

Beat eggs and add to butter, stir in sugar and flour, Mix well and add the milk and beat a few minutes. Put on a buttered dish, and bake 20 minutes.

17. German Pancakes.

2 tablespoonsful flour

2 teaspoonsful castor sugar

2 eggs

$\frac{1}{2}$ cup milk.

Bake very quickly and eat at once.

18. Junket.

1-pint new milk. 1 tablespoonful rennet
3 or 4 nibs of sugar Little nutmeg.

Make the milk warm, put the sugar in a basin, pour the milk into it and stir well until the sugar is dissolved, then add the rennet and stir very quickly, put in a cool place as gently as possible.

19. Three Minutes Pudding.

1 tablespoonful flour. 1 tablespoonful sugar.
1 teaspoonful baking powder. 1 egg.

Beat the egg, add sugar &c., and beat well. Place in a dripping tin and bake lightly. Take very quickly from the tin and spread with preserve and roll up and sift sugar over. Eat with plain sauce.

20. German Pudding.

Toast some thin slices of stale bread quite brown, put in a dish with jam between. Make a cold custard, of an egg and sufficient milk to fill the dish, and 1 tablespoonful of sugar. Mix and pour over the toast and stand 20 minutes. Put a little dripping on the top and bake brown.

21. Rhubarb Mould.

Rhubarb sufficient to fill a quart basin. Put in pan with 1-gill of water and boil gently. Add sugar to taste with a little lemon juice, stir well and pour out. Put with it $\frac{1}{2}$ -oz. gelatine (previously soaked and dissolved). Add 5 or 6 drops of cochineal. Beat the rhubarb briskly and when well mixed and cool turn into mould and leave to set. Serve with whipped cream.

22. Imperial Pudding.

Grate 6-oz. bread crumbs, pare, core and slice 6-oz. apples. Well grease pie dish, strew bread crumbs over the bottom and sides, cut a thin slice of bread and lay in the bottom of dish on the crumbs, put layer of apples and grate some nutmeg and strew 1 tablespoonful sugar over the apples; next, layer of crumbs, then apples, &c., finishing with crumbs. Mix 1 egg with $\frac{1}{2}$ -pint milk, pour over pudding, put a piece of dripping on the top, place in the oven, and bake $\frac{1}{2}$ hour. Turn out on hot dish.

23. Fig Pudding, (No. 1.)

$\frac{1}{2}$ -lb. flour.

$\frac{1}{2}$ -lb. bread crumbs.

$\frac{1}{2}$ -lb. suet.

6-oz. chopped figs.

Mix with 2 eggs, and boil 2 or 3 hours.

24. Sultana Pudding.

6-oz. flour.

3-oz. suet.

3-oz. sultanas.

1-oz. sugar.

1 teaspoonful baking powder. 1 egg.

Make to stiff dough with a little milk, and boil 3 hours.

25. Trieste Pudding.

Pare and core 1-lb. apples and stew in a little water and sugar to taste with a few cloves. When cool mix a teacupful of bread crumbs and yolks of 2 eggs with the apple. The bread should absorb the apple juice, if not add more bread. Warm 1-oz. butter and stir in. Place in greased dish, and bake 40 minutes. Whip whites of eggs to stiff froth, pile on the pudding and lightly brown.

26. Stewed Figs.

Wash 1-lb. figs, place in pan, add enough boiling water to cover them; add 1 tablespoonful treacle and 1 teaspoonful finely chopped lemon peel. Cover the pan, and simmer till tender; serve cold.

27. Baked Milk (*For Fruit*).

Put $\frac{1}{2}$ -pint milk into a jar, and place in warm oven for 5 or 6 hours, when it should be as thick as rich cream.

28. Baked Rhubarb Pudding.

Butter the bottom of a dish, and cover with bread crumbs, then a layer of rhubarb, cut in 1-inch pieces. Sprinkle 1 tablespoonful of sugar over, and fill the dish with alternate layers; the last layer must be crumbs. Put a few bits of butter on the top and bake 1 hour.

29. Apple Snow.

Place sponge cakes in a glass dish, cover with custard, and leave to soak a few hours. Cover with dry stewed apples to which has been added sugar and lemon juice. Pile whisked whites of two eggs on the top and serve.

30. Prune Mould.

1-lb. prunes.	3-oz. castor sugar.
1-oz. gelatine.	Few strips lemon rind.
Little cinnamon.	Few drops cochineal.

Clean the prunes and soak overnight, next day stew till soft, with sugar and peel. Take out the stones, crack them, and keep the kernels. Dissolve the gelatine in hot water, and stir into the fruit and sweeten to taste. Have a plain mould wetted, and arrange kernels in it, and pour in the prunes, &c., and set to cool. Turn out, scoop a hollow place in the top of the mould with a silver knife dipped in boiling water, and fill with whipped cream.

31. Bachelor's Pudding.

4-oz. suet.	4-oz. bread crumbs
4-oz. flour.	4-oz. currants.
4-oz. apples.	3 eggs.
2-oz. sugar.	Little nutmeg.

Juice of 1 lemon.

Chop the apples and suet, add currants, &c. Beat well and boil 3 hours.

32. Raspberry Sponge.

1 white of egg.	1-oz. sugar.
1 tablespoonful lemon juice.	$\frac{1}{2}$ -oz. gelatine,
$\frac{1}{4}$ -pint sieved jam.	$\frac{1}{4}$ -pint water.

Dissolve gelatine, add egg and jam (heated to make it thin) whisk till stiff. Pile on a glass dish. A few drops of cochineal if necessary.

33. Lemon Cream.

$\frac{1}{2}$ -oz. gelatine.	$\frac{1}{4}$ -pint water.
1 pint milk.	4-oz. sugar.
1 egg.	3 lemons.

Put the rind of 2 lemons in a pan with milk, and let it infuse. When boiling, let it cool slightly, and pour on beaten egg. Melt the gelatine in water and let it just reach boiling point, then add the juice of 3 lemons and sugar. Slightly cool, then add to egg and milk. If too hot it will curdle.

34. Gâteau de Riz.

1 pint milk.	1½-oz. castor sugar.
2-oz. ground rice.	½-oz. gelatine.
¼-pint sieved rasp- berry jam,	4 drops cochineal.

Cook the rice in the milk till it thickens, take it from the fire and stir the sugar and jam in. Add the strained gelatine (which has been dissolved in hot water), colour and serve. Whipped cream improves this dish.

35. Kingston Puddings.

3-oz. butter.	3-oz. flour
2-oz. castor sugar.	¼-pint milk.

Melt butter, add sugar, etc. Bake in buttered cups ½ hour. Serve with sauce.

36. Fig Pudding (No. 2.)

½-lb. figs.	½-lb bread crumbs.
6-oz. brown sugar.	2 eggs.
¼-lb. suet.	4-oz. flour.
Nutmeg to taste.	Little milk.

Mix well and steam 3 hours.

37. Cheese Pudding (No. 1).

Few slices of thin bread	$\frac{1}{2}$ -pint milk.
and butter.	3-oz. grated
1 egg.	cheese.
Pepper and salt.	Bread crumbs.

Grease a pie dish, and coat with crumbs. Put in a layer of bread and butter, then cheese and seasoning, and so on, with a layer of cheese on the top. Beat an egg, add it to the milk, and pour it on gradually. There will seem to be too much liquid at first, but it will soak up. Put a few bits of butter on the top. Bake until set.

38. Paragon Pudding.

1-lb. cooked potatoes.	2-oz. butter.
5-oz. loaf sugar	2 eggs.
2 lemons.	Pinch of salt.

Rub the potatoes through a sieve while hot, melt the butter and add it to them, then the grated rind, sugar, eggs, and lemon juice. Stir well. Bake in a pie dish in a moderate oven 30 minutes. Turn out and serve hot, sprinkled with sugar.

39. Cambridge Pudding.

1-lb. flour.	1 $\frac{1}{2}$ -pts. skimmed milk.
1 egg.	2-oz. sugar.
$\frac{1}{2}$ -lb. apples, peeled, cored and sliced.	

Make a smooth batter of flour, milk, and egg, add sugar and apples. Pour into a well greased basin. Boil 2 hours. Any fruit can be substituted.

40. Sago Jelly.

5-oz. sago.

1½-pints water.

2-oz. castor sugar,

raspberry jam.

Soak the sago in the water overnight, then cook it till quite clear and tender, and add sugar and jam to taste. Add a few drops of cochineal, and pour into a mould. Turn out when cold and serve with custard.

41. Orange Meringue.

3 oranges.

2 eggs.

sugar to taste.

½-pint milk.

¼-oz. cornflour.

Peel and slice oranges, and put them in a pie dish. Cook the rind in the milk, and when boiling, strain the milk. Make a custard of it, and the cornflour and yolks. Pour over oranges. When cold and set, beat the whites stiffly, add sugar and lemon juice, and pile on the top. Put in the oven to set.

42. Spanish Custard.

3 or 4 stale sponge

¼-oz. cornflour.

cakes.

½-pint milk

2-oz. sweet almonds.

2 eggs.

1 teaspoonful vanilla.

2-oz. chocolate.

Cut the cakes in strips, and pile in a glass dish. Add the vanilla to 2 tablespoonsful of milk, and put slowly on the cake, letting it all soak in.

Make a custard of eggs, milk, and cornflour. Melt the chocolate in a spoonful or two of milk, and add it to the custard. Sweeten if necessary. Pour over the cake. Blanch, roughly chop, and brown the almonds, and scatter over the whole.

43. Cheese Pudding (No. 2).

4-ozs. bread crumbs. 2 eggs
 2 tablespoonsful grated cheese. Little milk.
 Little pepper, salt and cayenne.

Bake in a buttered dish sprinkled with grated cheese, and put small pieces of butter on the top of the pudding.

44. Apple Trifle.

Peel and core some apples, and stew till tender, adding very little water. Beat to a smooth pulp, sweeten to taste, flavour with lemon, and when cold, put into a glass dish. Pour a thick custard over the apples, and garnish with fancy biscuits.

45. Economic Custard.

Put 2 or 3 well beaten eggs to nearly 1 quart of milk, and add about 1 tablespoonful corn flour mixed with a little of the milk. Pour into a pan, and heat until thick enough, stirring all the time. When finished, add sugar and flavouring to taste. Put in a cool place.

46. Tasmanian Pudding.

Take 2-oz. large sago and swell in a pan on the fire in $\frac{1}{2}$ -pint of milk. Pare, core and slice 2 large apples, put them in the oven with a little sugar and water and cook till tender. Take the sago from the fire when it has absorbed the milk. Beat up 1 egg with 1 pint of milk, mix with the sago, and add $\frac{1}{2}$ teaspoonful grated ginger. When the apples are tender, mix all well together, and put in a pie dish and bake $\frac{1}{2}$ hour.

47. Yorkshire Pudding.

4 or 5 tablespoonsful flour.

2 eggs.

Milk.

Put the flour into a bowl and make to smooth paste with a little milk, add the eggs without beating them, then beat 3 or 4 minutes adding more milk until the batter is the desired thickness, (a little thinner than cake mixture.) Have ready a dripping tin with a depth of $\frac{1}{4}$ inch of hot dripping in it and pour the batter in and bake in a hot oven about 20 minutes.

48. Steamed Batter Pudding.

Make the same as Yorkshire pudding, putting the batter into a cloth, wrung out in boiling water and steam $1\frac{1}{2}$ hours. Serve with jam or raspberry vinegar.

49. Chocolate Pudding.

$\frac{1}{4}$ -lb. bread crumbs.

2 eggs.

2-oz. castor sugar.

1-oz. cocoa.

1-pint milk.

vanilla essence.

Boil the milk, add the cocoa, stir in the bread crumbs, sugar, yolks of eggs and essence, bake in a slow oven till set, whip the whites to a stiff froth, and cover the pudding. Put in the oven to brown slightly.

50. Gêlée à la Normandie.

A packet of blanc mange powder made as directed, pour into small dariole moulds. Dissolve a packet of raspberry jelly and pour on a meat dish, so that it will be $\frac{1}{2}$ inch thick. When both are set turn the blanc manges on to a dish, and cut out rounds of jelly with a fluted pastry-cutter, and place on the top of the blanc manges. Chop the remainder of jelly and garnish with it.

51. Chocolate Blanc Mange.

3-oz. cornflour.

1 $\frac{3}{4}$ -pints milk.

2-oz. sugar.

1-oz. cocoa.

Few drops of vanilla.

Mix cornflour and cocoa in a basin, with sufficient milk to make a smooth paste, and add rest of milk boil till thick. Add sugar and flavouring, and turn into wet mould to set.

52. Eastbourne Pudding.

6-oz. flour.

4-oz. butter or

2-oz sugar.

lard.

1 $\frac{1}{2}$ teaspoonsful baking
powder.

4-oz. sultanas.

1 egg.

Bake in good oven $\frac{3}{4}$ hour.

53. Summerville Plum Pudding.

1 $\frac{1}{2}$ -lbs suet.

1-lb. currants.

$\frac{1}{2}$ -lb. candied peel

1 nutmeg (grated).

1-lb. raisins (stoned).

$\frac{1}{2}$ -lb. bread crumbs.

1-lb sultanas.

1-lb. flour.

9 eggs.

$\frac{1}{4}$ -pint brandy.

Boil 11 hours.

54. Victoria Pudding.

2 teacups flour.

1 cupful castor sugar.

2 teaspoonsful baking
powder.

2 tablespoonsful butter
1 egg.

Mix with a little milk. Beat well and bake in a greased dish until brown. Serve with sauce.

55. Prune Gateau.

1-lb. prunes.

$\frac{3}{4}$ -pint water.

3-oz. sugar.

$\frac{1}{2}$ -oz. gelatine.

Well wash the prunes and stew in $\frac{1}{2}$ -pint of the water. Rub through a sieve. Dissolve the gelatine in the remaining $\frac{1}{4}$ -pint of water, and add it to the prune pulp. Colour with a little cochineal. Put all into a mould, and sprinkle with cocoanut when it is turned out.

56. Raspberry Pudding.

2 eggs and their weight in flour, butter and sugar, 2 tablespoonsful raspberry jam, and $\frac{1}{2}$ -teaspoonful carbonate of soda. Mix all well together and boil or steam 2 hours. Serve with sauce.

57. Rice Pudding.

Put 2 tablespoonsful rice into a dish, and fill up with milk. Add 1 tablespoonful Demerara sugar and a tiny piece of butter.

Bake in a steady oven at least $1\frac{1}{2}$ hours.

58. Small Sago Pudding.

Put 2 tablespoonsful sago into a dish and just cover with cold water. Place in the oven, and when the water has been all soaked up, take from the oven and beat well with a fork, adding gradually sufficient milk to nearly fill the dish. Add a tablespoonful sugar and a well-beaten egg. Cook for about three-quarters of an hour.

59. Ground Rice Pudding.

Put into a pan two or three tablespoonsful of ground rice and as much milk as the size of the pudding requires. Simmer for about 20 minutes and turn into a dish. Add sugar and a beaten egg and put into the oven for about half an hour.

60. Custard Pudding.

Beat 2 eggs well and add them to 1 pint of milk and sweeten to taste, adding a little grated nutmeg. Place all in a dish and bake slowly for about an hour. Be careful not to let the mixture boil, or the pudding will not be quite so nice.

61. Stewed Pears.

8 large pears.

5-oz. loaf sugar.

6 cloves.

$\frac{1}{2}$ -pint water.

Peel the pears, halve them, and remove the cores and leave the stalks on. Put them into a lined saucepan with the above ingredients, and let them simmer very gently until tender, which will be in 3 or 4 hours. As each one is done, carefully lift out without breaking on to a glass dish. Boil up the syrup 2 or 3 minutes, cool a little and pour over the pears. Add a few drops of cochineal to improve the colour. Do not let the fruit boil, but gently simmer.

62. Harrogate Pudding.

Take about a pound of any kind of red fruit and stew it (with sugar to taste) in a pan until tender. Line a basin or mould with slices of bread about half-an-inch thick. Strain the fruit into the mould and cover with bread. Pour as much juice over the whole as will completely saturate the bread. Put a heavy plate on the top for at least 2 hours. Turn out on to a dish and pour any remaining juice round.

IV. SAUCES.

1. Apple Sauce.

Pare, core, and slice 6 apples, put them in a pan with $\frac{1}{2}$ -oz. butter, 1-oz. moist sugar, $\frac{1}{4}$ teaspoonful grated nutmeg, and 1 teacupful of cold water. Boil till the apples are reduced to a pulp, beat with fork and serve.

2. Bread Sauce.

(A Quick Way of making it).

Put about $\frac{1}{2}$ -pint milk into a pan, with some stale bread broken in, let it boil and then beat with a fork. If not stiff enough, add more bread. Season with pepper and salt, and serve.

3. Melted Butter.

2 tablespoonsful flour.

1 pint water.

Butter size of walnut.

Put the flour in a basin, and mix with a little cold water, then pour boiling water on, stirring well all the time. Put all in a pan, and boil till thick enough. If it is lumpy, strain and put in a sauce-boat, with the butter in the middle.

4. Egg Sauce.

Make same as for Melted Butter, adding 1 or 2 hard-boiled eggs finely chopped. If Parsley Sauce is required add parsley instead of eggs.

5. White Sauce.

2 tablespoonsful flour.

1 pint milk.

Mix the flour with a little milk, and then add the rest of milk. Put in a pan and boil until it is the thickness required. Strain if necessary. This is used for fowls, rabbits, &c.

6. Mint Sauce.

Chop some mint very finely, and place in a sauce-boat. Add a dessertspoonful of sugar, and enough vinegar to cover it well. Do not make this sauce long before it is required, as the mint will turn yellow.

7. Onion Sauce.

Peel the onions, and boil till tender, squeeze the water from them and chop them. Add them to white sauce (recipe given), boil all up once and serve.

V. CAKES.

A few hints about Cakes.

Unless otherwise specified the general rule in making cakes is to cream the butter and sugar together, then add the eggs, then flour and baking powder (mix the baking powder with the flour) and then add fruit or other ingredients and beat well. If fruit is to be added do not make the cake very soft, or currants, &c., will be liable to sink, but they are less likely to do so if previously rubbed in flour.

Always grease cake tins with lard as the cakes will be less liable to burn than if the tins are rubbed with butter.

Do not open the oven door for at least twenty minutes after cakes are put in, and then do it very gently as a sudden action will tend to make a cake sink in the middle.

I. Madeira Cake.

$\frac{1}{4}$ -lb. butter.

3 eggs.

2 teaspoonsful baking
powder.

$\frac{1}{2}$ -lb. castor sugar.

$\frac{1}{2}$ -lb. flour.

Little milk if
necessary.

Put candied peel on the top when nearly done.

2. Beverleigh Buns.

$\frac{1}{4}$ -lb. cornflour. 2-oz. butter.
 2-oz. sugar. 2 eggs.
 1 teaspoonful baking powder.
 Bake in patty pans.

3. Queen Cakes.

$\frac{1}{4}$ -lb. butter. $\frac{1}{4}$ -lb. castor sugar.
 3 eggs. 1-lb. flour.
 3-oz. currants. 2 teaspoonsful baking
 1 teacup milk. powder.
 Almond essence.
 Bake in patty pans in brisk oven.

4. Raspberry Sandwich.

2 eggs with their weight in sugar, butter and flour
 and 1 teaspoonful baking powder. Bake in slow oven.

5. Rock Buns.

1-lb. flour $\frac{1}{4}$ -lb. dripping (rubbed in).
 3-oz. sugar. 6-oz. currants.
 2 teaspoonsful 1 egg beaten with little
 baking powder. milk.
 Mix all together, and bake in rough lumps on floured
 baking sheet.

6. Cornflour Cake.

$\frac{1}{4}$ -lb. butter.

$\frac{1}{2}$ -lb. castor sugar.

1 egg.

$\frac{1}{2}$ -lb. cornflour.

1 teaspoonful baking
powder.

Lemon essence.

Bake in small dripping-tin.

7. Oatmeal Buns.

6-oz. coarse oatmeal.

$\frac{1}{2}$ -lb. flour.

3-ozs. lard or butter
(rubbed in).

1 teaspoonful
baking powder.

4-oz. sugar.

1 egg.

Pinch of salt.

Little milk.

Bake either in lumps on sheet or in patty pans.

8. Lemon Sandwich Cakes.

Weight of 1 egg in flour, butter, castor sugar, and ground rice. 1 teaspoonful baking powder. Beat all together, and spread on two greased plates. Bake ten minutes, and spread lemon curd between.

9. Yorkshire Parkin.

1-lb. coarse oatmeal.

1-lb. flour.

$\frac{1}{2}$ -lb. lard or dripping.

1-lb. treacle.

$\frac{1}{2}$ -lb. brown sugar.

2 teaspoonsful ginger

2 teaspoonsful mixed
spices

1 teaspoonful baking
powder.

Juice of 1 lemon.

3 eggs and a little milk.

Bake in dripping-tin in slow oven.

10. Drummond Cake.

2-oz. butter.	2-oz. lard.
6-oz. castor sugar.	$\frac{3}{4}$ -lb. flour.
1 teaspoonful baking powder.	2-oz. peel.
$\frac{1}{2}$ -lb. currants.	1 teaspoonful ginger.
$\frac{1}{2}$ -oz. carraway seeds.	3 eggs and a little milk.
Bake in moderate oven.	

11. Gingerbread.

10-oz. flour.	2-oz. butter (rubbed in).
$\frac{1}{4}$ -lb. brown sugar	$\frac{1}{4}$ -lb. treacle.
1-oz. candied peel.	1-oz. ground ginger.
1 teaspoonful baking powder.	1 egg.
	Little milk.
Bake in dripping tin, and cut in squares when cold.	

12. Ginger Nuts.

1-lb. flour	$\frac{1}{4}$ -lb. butter.
$\frac{1}{4}$ -lb. treacle.	$\frac{1}{2}$ -oz. ginger

Melt the butter in a pan, add the treacle, and when quite hot mix with a wooden spoon to the flour and ginger.

Roll between the hands into nuts, and bake on greased tin for 20 minutes.

13. Victoria Roll.

2 eggs. 3-oz. castor sugar.
2-oz. flour $\frac{1}{2}$ -teaspoonful baking powder.

Butter a tin and pour in the mixture, and bake 10 minutes in a quick oven. Quickly spread with jam, roll up, and sprinkle with castor sugar.

14. Yorkshire Cake.

1 egg and its weight in flour, sugar, butter, and ground rice. 1 teaspoonful baking powder and a little milk. Spread on two greased plates and bake. Spread jam on one and press the other on the top.

15. Sally Lunn Teacakes (No. 1).

1 $\frac{3}{4}$ -lb. flour 2 teacupsful castor sugar.
 $\frac{1}{4}$ -lb. butter or lard. 1d. yeast.

Mix well with warm milk to a stiff batter, then beat with the hand for 20 minutes. Place in tins, and allow them to rise before putting in the oven.

16. Summerville Cakes.

3-oz. butter. 3-oz. sugar.
3 eggs. $\frac{1}{4}$ -lb. grated chocolate.
 $\frac{1}{4}$ -lb. flour. 6 drops essence of vanilla.
 $\frac{1}{2}$ teaspoonful Tablespoonful of milk.
baking powder.

Bake in small patty pans.

17. Soda Cake.

$\frac{1}{4}$ -lb. butter or dripping.

$\frac{1}{2}$ -lb. moist sugar

3 eggs.

1-lb. flour.

$\frac{1}{2}$ -lb. currants.

1 teaspoonful

1 teacupful of milk

carbonate of soda.

Bake in a moderate oven about 1 hour.

18. Brunswick Cakes.

$\frac{1}{4}$ -lb. butter.

2-oz. sugar.

1 egg.

$\frac{1}{2}$ -lb. flour.

$\frac{1}{2}$ -lb. currants.

1 teaspoonful baking

2-oz. mixed peel.

powder.

Grated rind of 1 lemon.

Add a little milk, but the mixture should be stiff. Drop on to a baking sheet in pieces the size of a walnut.

19. Jordan Cakes.

1-oz. butter.

1 teacupful sugar.

1 egg.

1 teacupful flour.

1 teaspoonful baking

Pinch of salt.

powder.

Mix and bake at once in a moderate oven. Cut in two when cold and spread with jam.

20. Lunch Cake.

1-lb. flour.

$\frac{1}{4}$ -lb. dripping

1 teaspoonful baking

(rubbed in).

powder.

1 teacupful sugar.

3 eggs.

1 cup of milk.

1-oz. carraway seeds.

$\frac{1}{4}$ -lb. currants.

Little milk.

Bake $1\frac{1}{2}$ hours.

21. Plain Plum Cake.

$\frac{1}{2}$ -lb. butter.	$\frac{1}{2}$ -lb. sugar.
3 eggs.	$\frac{3}{4}$ -lb. flour.
$\frac{1}{2}$ -lb. currants.	2-oz. candied peel.
$\frac{1}{2}$ -pint milk.	2 teaspoonsful baking powder.

Cream the butter, add the sugar and eggs, then rest of ingredients. Bake in moderate oven.

22. Rice Buns.

$\frac{1}{2}$ -lb. butter.	$\frac{1}{2}$ -lb. castor sugar.
2 eggs.	$\frac{1}{2}$ -lb. flour.
$\frac{1}{2}$ -lb. ground rice.	2 teaspoonsful baking powder.
1-oz. lemon peel.	
Mix with milk.	

Bake in patty pans.

23. Raspberry Buns.

6-oz. flour.	6-oz. ground rice.
4-oz. butter *	8-oz. granulated sugar.
(rubbed in).	Little milk.
Yolk of 1 egg.	1 teaspoonful baking powder.

Make into a stiff paste, and roll in the hands to size of walnuts. Make a hole in the middle, put in a little jam and close up. Bake in slow oven.

24. Walnut Cake.

4-oz. butter.	4-oz. castor sugar.
3 eggs.	$\frac{1}{2}$ -lb. flour
6-oz. chopped walnuts.	Essence of vanilla.
1 teaspoonful baking powder.	

Bake in tea cake tins in fairly hot oven

25. Icing for Walnut Cake.

3-oz. chocolate.	$\frac{1}{2}$ -lb. icing sugar.
$\frac{1}{4}$ of $\frac{1}{2}$ -pint water.	

Put the chocolate in a pan with water. Allow it to boil, then add sugar, but do not let it boil. Pour over cake. Decorate with half walnuts.

26. Cocoanut Pyramids.

3-oz. cocoanut.	1 $\frac{1}{2}$ -oz. castor sugar.
1 dessertspoonful cornflour	1 white of egg (stiff).

Mix sugar, cocoanut, and cornflour together. Whip the white of egg and add it. Form in small pyramids on buttered paper. Bake a few minutes till the outside is set.

27. London Buns.

3-oz. butter.	$\frac{1}{4}$ -lb. brown sugar.
2 eggs.	1-lb. flour.
2 teaspoonsful baking powder	3-oz. candied peel

Juice and grated rind of 1 lemon.

Mix with a little milk, and bake in patty pans.

28. Victoria Buns.

2-oz. butter.

2-oz castor sugar.

1 egg.

 $\frac{1}{4}$ -lb. flour. $\frac{1}{2}$ -oz. currants. $1\frac{1}{2}$ -oz. ground rice. $\frac{1}{2}$ -oz. candied peel.

Little milk.

Bake in brisk oven in patty pans.

29. Norwegian Cake.

2-oz. butter.

 $\frac{1}{4}$ -lb. sugar.

2 eggs.

1-lb. flour.

 $\frac{1}{2}$ -lb. currants.

2-oz. lemon peel.

2 teaspoonsful baking powder Little milk.

Very good made in bread tins to butter.

30. Sultana Cake.

 $\frac{1}{4}$ -lb. butter. $\frac{1}{2}$ -lb. castor sugar.

3 eggs.

 $\frac{1}{2}$ -lb. ground rice. $\frac{3}{4}$ -lb. flour..

3 teaspoonsful baking powder.

 $\frac{1}{2}$ -lb. sultanas.

Little milk.

These cakes must be fairly stiff, or the sultanas will sink to the bottom. Will make two good-sized cakes.

31. Cocoanut Cake.

2 eggs and their weight in flour, sugar and butter. Beat all together, and add a few drops of cochineal. Add 5 or 6 drops of vanilla essence. Then add the flour, and 4 chopped candied greengages, 2-oz. cocoanut, and two teaspoonsful of baking powder.

32. Lancashire Parkin.

1½-lb. fine oatmeal.	½-lb. flour.
½-lb. butter (rubbed in).	½-lb. sugar.
1 teaspoonful ginger.	1-lb. treacle.
1 teaspoonful carbonate soda.	1 egg.

Dissolve the soda in 2 teacups of milk. Melt the treacle and butter together, beat the egg in, and add the soda last. Mix well. Bake in a slow oven in a dripping tin.

33. Delicious Cake.

¼-lb. butter.	½-lb. castor sugar.
3 eggs.	½-lb. flour.
½ teaspoonful carbonate soda.	1 teaspoonful cream of tartar.
Little milk.	8 drops vanilla essence.

Mix well together, and bake in moderate oven.

34. Chocolate Cake.

¼-lb. butter.	6-oz. sugar.
3 eggs.	2-oz. chocolate.
½-lb. flour.	1 teaspoonful vanilla essence.

Dissolve the chocolate over the fire in ½ teacup of milk and add it to the cake when still warm.

35. Rich Plum Cake.

$\frac{1}{2}$ -lb. butter.	$\frac{1}{2}$ -lb. Demerara sugar.
4 eggs.	$\frac{1}{4}$ -lb. raisins (stoned and chopped).
$\frac{1}{2}$ -lb. currants.	3-oz. lemon peel.
$\frac{1}{2}$ nutmeg.	
$\frac{1}{2}$ -lb. flour.	

When the cake is in the tin push in a few thick lumps of citron. Bake 2 hours.

36. Plain Seed or Currant Loaf.

2-lbs. flour.	4-oz. dripping (rubbed in).
$\frac{1}{4}$ -lb. moist sugar.	2 teaspoonsful baking powder.

1-oz. carraway seeds or $\frac{1}{2}$ -lb. currants.

Form into light dough with milk and bake in bread tins.

37. Malta Cake.

Weight of 2 eggs in butter, sugar and flour, grated rind of 1 orange, little milk, 2 teaspoonsful baking powder, 2 eggs. Mix well and bake in dripping tin. Turn the cake on to a board when done, and ice as follows. Icing:—Squeeze the juice of 1 orange into a basin and add as much icing sugar as will make it thick. Spread while the cake is hot. When cold cut in shapes.

38. Small Rice Cake.

3-oz. butter.	$\frac{1}{4}$ -lb. sugar.
2 eggs.	$\frac{1}{4}$ -lb. flour.
$\frac{1}{4}$ -lb. ground rice.	1 teaspoonful baking powder.

Add as much milk as will make it fairly soft. Bake in a moderate oven.

39. Parisian Sandwich.

2-oz. butter.	2-oz. sugar.
2 eggs.	3-oz. flour.
1 teaspoonful baking powder.	Little milk.

Pour on two greased plates and bake. Prepare filling. Put $\frac{1}{2}$ teacupful of sugar, 1 dessertspoonful of corn flour, mixed with $\frac{1}{2}$ teacupful of cold water, into a pan and simmer till thick. When cold, add beaten yolk of 1 egg, and enough lemon juice to flavour well. Spread the mixture on one cake, and press the other on the top.

40. Sultana Scones.

2-oz. butter, rubbed into 1-lb. flour, 2 teaspoonsful baking powder, and a little salt. Mix to a light dough with sour milk, and work in a handful of sultanas. Roll an inch thick, and cut in shape and bake.

41. York Tea Cakes.

- | | |
|----------------------------------|-----------------------------|
| 2-oz. butter. | 2-oz. lard. |
| $\frac{1}{4}$ -lb. castor sugar. | 3 eggs. |
| 2-lbs. flour. | 1-pint milk. |
| 1 teaspoonful salt. | 1 teaspoonful baking powder |

Work about 10 minutes, and add a few currants
Bake in quick oven.

42. Fairy Cakes.

- | | |
|------------------------|-------------------------|
| 3-oz. butter. | 3-oz. castor sugar. |
| 3 eggs. | 8-oz. flour. |
| 1 grated lemon rind. | Few drops of cochineal. |
| 3-oz. minced cherries. | 1 teaspoonful baking |
| Little milk. | powder. |

Bake in queen cake tins or patty pans.

43. Orange Rock Cakes.

- | | |
|----------------------|--------------------|
| 3-oz. butter. | 6-oz. castor sugar |
| 2 eggs. | 1-lb. flour. |
| 1 teaspoonful baking | Grated rind of 1 |
| powder. | orange. |
| Little milk. | 1 orange juice. |

Either bake in patty pans or drop on floured shelf.

44. Jersey Cake.

- | | |
|-------------------|------------------------------|
| 2-oz. butter. | 2-oz. castor sugar. |
| 2 eggs. | 2-oz. flour. |
| 2-oz. corn flour. | 1 teaspoonful baking powder. |
- Beat 5 minutes, and bake in small dripping tin.

45. Seed Bread (*To Butter*).

3½-lbs. flour.	¼-lb. lard (rubbed in).
1-lb. sugar.	1d. yeast.
2-oz. carraway seeds.	2-oz candied peel.

After kneeding well, let it stand 4 hours. Then put in tins and let it rise a few minutes before bakiug.

46. Queen Anne's Cake.

3-oz. butter.	1-oz. lard.
6-oz. castor sugar.	2 eggs.
½-lb. flour.	2 teaspoonsful baking
1 teaspoonful grated	powder.
ginger.	2-oz. candied peel.

Beat well with a little milk and bake.

47. Spice Bread.

1½-lbs. flour.	5-oz. lard (rubbed in).
4-oz. sugar.	2-oz. candied peel.
3 teaspoonsful baking	2 eggs.
powder.	½-lb. currants.
1½-lbs. sultanas.	Piuch of salt.
1-pint buttermilk.	

Bake in bread tins.

48. Bachelor's Buttons.

6-oz. butter.	$\frac{1}{2}$ -lb. castor sugar.
3 yolks and 2 whites of eggs.	15-oz. flour.
1 teaspoonful baking powder.	$\frac{1}{2}$ teaspoonful lemon essence.

Rub the butter into the flour, add the other ingredients and mix well. Divide into pieces the size of a walnut. Dip each with a fork into the third white of egg and roll in coarse sugar or finely chopped almonds or desiccated cocoanut.

49. Cocoanut Fingers.

3-oz. butter.	2-oz. castor sugar.
2 eggs.	$\frac{1}{4}$ -lb. cocoanut.
6-oz. flour.	

Roll into cork shapes, and roll in cocoanut and bake.

50. Victorine Buns.

$\frac{1}{2}$ -lb. butter.	$\frac{1}{4}$ -lb. castor sugar.
2 eggs.	$\frac{1}{2}$ -lb. flour.
3-oz. ground rice.	2-oz. peel.
3-oz. sultanas.	2 teaspoonsful baking powder.

Bake in patty pans.

51. Orange Cakes.

- | | |
|------------------------------|----------------------------------|
| 2-oz. butter. | $\frac{1}{4}$ -lb. castor sugar. |
| 2 eggs | $\frac{1}{2}$ -lb. flour. |
| 1 orange rind (grated). | Little milk. |
| 2 teaspoonsful baking powder | |

Bake in a moderate oven in tea cake tins.

52. Ginger Cakes.

- | | |
|---|------------------------------------|
| 2-oz. butter. | 2 $\frac{1}{2}$ -oz. castor sugar. |
| 1 egg. | 7-oz. flour. |
| 1-oz. treacle. | $\frac{1}{2}$ -oz. grated ginger. |
| $\frac{1}{2}$ -teaspoonful baking powder. | |

Bake in small cakes.

53. Cherry Cakes.

- | | |
|-------------------------------|----------------------------------|
| 3-oz. butter. | $\frac{1}{4}$ -lb. castor sugar. |
| $\frac{1}{2}$ -lb. flour. | 2 eggs. |
| 2 teaspoonsful baking powder. | 3-oz. chopped candied cherries. |
| Few drops of vanilla essence. | Little milk. |

Cream the butter and sugar, add eggs, etc. Mix well and put in deep tins and bake. When cold, ice with water icing, and place a cherry on the top.

54. Small Seed Cakes.

3-oz. butter.	6-oz. sugar.
2 eggs.	$\frac{1}{2}$ -lb. flour.
2 teaspoonsful baking powder.	1-oz. carraway seeds

Add a little milk if necessary, and bake in tea cake tins.

55. Lemon Jumbles.

3-oz. butter.	5-oz. castor sugar.
1 egg.	14-oz. flour.
3 teaspoonsful milk.	1 teaspoonful cream
$\frac{1}{2}$ teaspoonful carbonate of soda.	of tartar.
Rind of 1 lemon.	Juice of 2 lemons.

Cream the butter and sugar, add the egg, stir in the milk, juice and rind. Mix the soda and tartar in the flour, and stir it in gradually till the paste is rather stiff. Roll out rather thin. Cut in ovals with cutter, and bake in a quick oven about 5 minutes.

56. Cocoanut Gingerbread.

$\frac{1}{2}$ -lb. flour.	2-oz. sugar.
1 teaspoonful carbonate soda.	$\frac{1}{2}$ -gill milk.
1 egg.	$\frac{1}{2}$ -lb treacle.
2-oz. butter.	$\frac{1}{4}$ -lb. cocoanut.
$\frac{1}{4}$ -oz. ginger.	

Dissolve the butter and sugar and syrup and add the other ingredients and lastly the soda dissolved in milk. Bake 1 hour.

57. Lemon Buns.

3-oz. butter.

6-oz. sugar.

2 eggs.

 $\frac{1}{2}$ -lb. flour.

Grated peel of

2 teaspoonsful baking

1 lemon.

powder.

Bake in patty pans in a moderate oven.

58. Ashton Sandwiches.

Beat 3 eggs with 3-oz. sugar for 10 minutes, add 3-oz. flour and bake in a flat tin lined with buttered paper. They will not take more than 7 minutes to bake. When cold, cut in fingers, divide each through the middle, spread with jam, ice on the top and decorate with preserved cherries or angelica.

59. Christmas or Wedding Cake.

1-lb. flour.

1-lb. butter.

1-lb. Demerara sugar.

 $\frac{1}{2}$ -lb. Valencia raisins.1 $\frac{1}{2}$ -lbs. currants. $\frac{1}{2}$ -lb. candied peel. $\frac{1}{2}$ -lb. citron.

9 English eggs.

 $\frac{1}{2}$ nutmeg.

Wine glass of rum.

Beat the butter to cream, add sugar, add flour by degrees, then eggs, and beat with a wooden spoon 20 minutes. Add raisins (weighed after they are stoned and chopped) and rest of fruit, etc. and mix well and put in a tin. Cut the citron in thick pieces (1 inch long) and push into the cake here and there. Bake 5 hours in slow oven.

Almond Paste.

1½-lbs. ground almonds. 2½-lbs. castor sugar.
½ small packet of gelatine.

Mix the almonds and sugar and bind with a very little dissolved gelatine. Put on the cake with a knife.

Icing.

Put 2-lbs. icing sugar in a bowl and moisten with the beaten whites of 2 eggs and lemon juice, or a little dissolved gelatine. Pour over the cake and make smooth with a knife dipped in water. Ornament with crystalized fruits or crystals put on when the icing is soft. Put in dry place to dry.

60. Split Cakes.

Rub 3-oz. butter into 1-lb. flour; add 1 tablespoonful castor sugar and 2 teaspoonsful baking powder. Form into small flat cakes, and bake just in time to serve hot. Split open and butter.

61. Baking Powder Rolls.

Mix one dessertspoonful of baking powder with ½-lb. flour, and add 1 teaspoonful salt; moisten with milk to rather stiff dough. Roll out and bake quickly.

62. American Cake.

$\frac{3}{4}$ -cup of flour. $\frac{1}{2}$ -cup sugar (castor).
 3 eggs. 2 teaspoonsful baking powder
 Little milk.

Whisk eggs for 15 minutes, add sugar and whisk 10 minutes more. Stir in the flour and baking powder, and add a little milk to moisten. Pour into shallow tins, and bake in a quick oven. When baked, put orange filling between layers of cake.

Orange Filling.

Grate 2 apples and the rinds of 2 oranges and 2 lemons, add 2-oz. sugar, 2 teaspoonsful arrowroot, 1 egg, a little milk, and 1-oz. butter. Put all in a pan, and cook till thick.

63. Shrewsbury Cakes.

3-oz. castor sugar 4-oz. butter.
 1 egg. 1 lemon rind (grated).
 8-oz. flour.

Cream the butter and sugar, add egg and lemon rind, stir well, shake flour in gradually, making a smooth paste. Roll out thinly, cut in rounds, and bake in a moderate oven.

64. Swiss Roll.

2-oz. butter.

2-oz. castor sugar.

2 eggs.

$\frac{1}{4}$ -lb. flour.

1 teaspoonful baking
powder.

$2\frac{1}{2}$ teaspoonsful milk.

Grated rind of $\frac{1}{2}$ a lemon

Bake about 8 minutes in a long dripping tin, turn out on sugared paper, spread jam on, and roll quickly.

65. Westwood Buns.

3-oz. butter.

6-oz. castor sugar

3 eggs.

$\frac{1}{2}$ -lb. flour.

2 teaspoonsful baking powder. 3-oz. cocoanut.

Cream the butter and sugar, add eggs and rest of ingredients. Drop on floured baking-tin and bake.

66. Sally Lunn Tea Cakes. (No. 2).

Mix $\frac{1}{2}$ teaspoonful salt in 1-lb. flour, and add 3 table-spoonsful sugar. Melt $\frac{1}{2}$ -oz. butter in $\frac{1}{2}$ -pint of new milk, and when milk-warm pour it over $\frac{1}{2}$ -oz. German yeast. Add a well-beaten egg and grated nutmeg. Stir lightly into the flour with a wooden spoon, cover with a cloth, and set in a warm place to rise. Place in tins, and bake 15 to 20 minutes.

67. Queen Cakes (No. 2).

3 eggs, their weight in butter, sugar, flour and currants, and the grated rind of 1 lemon, 2 teaspoonsful baking powder. Cream the butter and sugar together, and add the rest of ingredients. Beat thoroughly, place in tins, and bake 20 minutes.

68. Neapolitan Ribbon Cake.

Weight of 3 eggs in butter.

Castor sugar and flour.

2 teaspoonsful baking powder. Little milk.

Cream the butter and sugar, and add the eggs, and beat well, adding flour and baking powder. Mix well for 3 or 4 minutes, and add milk if it is too thick. Divide the mixture into three parts. Leave one part its natural colour, colour another pink with a few drops of cochineal, and add one pennyworth of melted chocolate to the third part. Divide each portion into two parts, and bake the six divisions thus obtained in tea cake tins in a cool oven, so that they will not rise in the middle. When done, turn out, and when cold, pile one on the top of the other, with a little icing between each layer to stick them together.

Ice the whole cake with the following icing:—Mix $\frac{1}{2}$ -lb. of icing sugar stifly with some cold water or orange juice, and spread it over the cake with a knife. Decorate with cherries or sweets.

69. Clancarthy Buns.

$\frac{1}{4}$ -lb. flour.

2-oz. butter.

2 dessertspoonsful castor
sugar.

$\frac{1}{2}$ -teaspoonful baking
powder.

Mix with a little milk. Roll out with the hand about the thickness of a finger and twist into fancy shapes and bake until crisp.

70. Spice Bread.

2-lbs. flour.

1 lb. Demerara sugar.

1-lb. currants.

1-lb. raisins.

4 eggs.

1 pint milk.

$\frac{1}{4}$ -lb. peel.

2 teaspoonsful baking
powder.

A little grated ginger
and nutmeg.

$\frac{1}{4}$ -lb. treacle.

Mix well and bake in a slow oven.

71. Swiss Cakes (*Another Method*).

2 eggs.

$\frac{1}{4}$ -lb. castor sugar.

$\frac{1}{4}$ -lb. flour.

1 teaspoonful baking powder.

3-oz. butter.

Vanilla essence.

Beat the eggs, then add the sugar, flour, and baking powder, and lastly the butter, which has previously been melted in the oven.

72. Genoa Cake.

6-oz. butter.	$\frac{1}{2}$ -lb. sugar.
4 eggs.	12-oz. flour.
8-oz. sultanas.	3-oz. candied peel.
Grated rind of a lemon.	3-oz. almonds.
1 tablespoonful milk.	2 teaspoonsful baking powder.

Cream the butter and sugar, add the beaten eggs and beat well. Add the flour and baking powder and beat about 10 minutes. Add the fruit, etc., mix well, and place in small bread tins. Blanch the almonds and cut in halves, and scatter over the top of the cakes, and bake about $1\frac{1}{2}$ hours.

73. Fairy Baskets.

3-oz. butter.	$\frac{1}{2}$ -lb. castor sugar.
6-oz. flour.	2 eggs.
2-oz. cocoanut.	$\frac{1}{2}$ -pint cream.
A little jam.	Angelica.

Cream the sugar and butter, add the beaten eggs and flour, and mix well.

Fill some deep patty-pans with the mixture and bake about 15 minutes.

When the cakes are cold, cut out the centres, spread the outside with a little jam, and decorate plentifully with cocoanut. Fill the centres with jam, and place whipped cream on the top. Cut the angelica into strips and arrange to form the handles.

74. Fancy Bread (*Without Yeast*).

1-lb. flour.

$\frac{1}{2}$ -pint milk.

2-oz. Paisley flour.

Pinch of salt.

Dessertspoonful castor sugar.

Mix the Paisley flour, sugar, flour, and salt well together, and mix into light dough with the milk. Make up into fancy shapes and bake in a quick oven 15 minutes.

VI. BISCUITS.

1. Picnic Biscuits.

1-lb. flour.	2-oz. butter
2-oz. castor sugar.	(rubbed in).
$\frac{1}{2}$ teaspoonful carbonate	Pinch of salt.
soda.	Few carraway seeds
	and a little milk.

Mix very stiff and roll out $\frac{1}{4}$ inch thick.

2. Rice Biscuits.

$\frac{1}{2}$ -lb. flour.	$\frac{1}{2}$ -lb. ground rice.
$\frac{1}{2}$ -lb. butter.	$\frac{1}{2}$ -lb. castor sugar.
2 eggs.	1 teaspoonful baking
	powder.

Rub the butter into the flour and rice, add the rest of the ingredients and mix and roll out.

3. Shrewsbury Biscuits.

$\frac{1}{4}$ -lb. butter.	6-oz. flour.
$\frac{1}{4}$ -lb. sugar.	1 egg.
1 teaspoonful baking powder.	

Roll them out thin and bake.

4. Ginger Drops.

8-oz. sugar.

Beaten white of

2 teaspoonsful essence ginger.

1 egg.

Mix well and drop on greased paper and put them in the oven. They are done as soon as they can be taken off the paper.

5. Seventy Little Biscuits for 2d.

Put the white of an egg into a basin and beat to a stiff froth with a silver fork, gradually add $\frac{1}{2}$ -lb. of castor sugar, and flavour with essence of almonds. Mix well to a thick white paste. Take some sheets of greased white paper and place on the baking sheet, then take a small spoon and drop pieces of the mixture on the paper, keeping them $\frac{1}{2}$ inch apart. Put in a cool oven till they change colour. Take from the oven and let them get cold and then remove with a knife from the paper. A few drops of cochineal added to half the mixture will make a variety.

6. Ginger Biscuits.

1-lb. flour.

$\frac{1}{4}$ -lb. butter.

$\frac{1}{2}$ -lb. sugar.

$\frac{3}{4}$ -oz. ground ginger.

2 eggs.

1 teaspoonful baking powder.

7. Rice Biscuits.

1-lb. rice flour.

$\frac{1}{4}$ -lb. sugar.

$\frac{1}{4}$ -lb. butter.

2 eggs.

8. Seed Biscuits.

1-lb. flour.	$\frac{1}{4}$ -lb. butter
$\frac{1}{4}$ -lb. sugar.	3 eggs.
$\frac{1}{2}$ -oz. carraway seeds.	

Brush them over with a little milk.

9. Soda Biscuits.

1-lb. flour.	$\frac{1}{4}$ -lb. butter.
$\frac{1}{4}$ -lb. sugar.	1 teaspoonful carbonate
2 eggs.	of soda.

10. Sweet Biscuits.

2 breakfast cups flour.	1 cup castor sugar.
3-ozs. butter.	2 eggs.
$\frac{1}{2}$ -teaspoonful baking powder.	Little milk.

Mix very stiff and bake on a floured tin.

11. Chestnut Biscuits.

$\frac{1}{2}$ -lb. of chestnuts.	$\frac{1}{4}$ -lb. sugar.
Essence of vanilla.	2-oz. grated chocolate.

One-sixteenth of a pint of water.

Boil the chestnuts till they are tender, rub them through a sieve, and add the sugar. Melt the chocolate in water over the fire till smooth, and add to the chestnut pulp. Lightly mix in the white of an egg very stiffly whipped. Drop on wafer - paper in rocky little lumps. Bake in a moderate oven till they are dry on the outside.

12. Coconut Biscuits.

$\frac{1}{4}$ -lb. butter.	1 breakfast cup of flour.
1 breakfast cup of sugar.	1 breakfast cup of ground
3 teaspoonsful baking	rice.
powder.	$\frac{1}{4}$ -lb. cocoanut.
2 eggs.	Little milk.

13. 4-lbs. Biscuits for 8d.

2-lbs. flour.	$\frac{1}{2}$ -lb. lard.
$\frac{3}{4}$ -lb. moist sugar.	2 teaspoonsful baking
	powder.

Mix with water or milk.

14. Chocolate Biscuits.

2-oz. butter.	2-oz. sugar
1 yolk of egg.	$\frac{1}{4}$ -lb. flour.
2-oz. chocolate.	

Dissolve the chocolate with a very little water and vanilla over the fire. Cream the butter and sugar, beat well, add yolk, then chocolate and half of flour, beat well, then work in rest of flour by hand. Roll out very lightly and bake a few minutes.

15. Cinnamon Stars.

1 $\frac{1}{2}$ whites of eggs.	1-oz. castor sugar.
4-oz. ground almonds.	$\frac{1}{2}$ -oz. cinnamon.

Mix all to stiff dough, roll out on a board sprinkled with sugar and flour, and cut in stars. Bake in a moderate oven. Brush with white of egg and return to the oven to glaze.

16. Ratafias.

1 egg, its weight in sugar and butter, $\frac{1}{4}$ -lb. flour, 1 teaspoonful baking powder, few drops of essence of ratafia. Cream the butter and sugar, add flour, etc. Drop on wafer-paper in small pieces. Bake lightly.

17. Almond Rings.

$2\frac{1}{2}$ -oz. castor sugar. White of 1 egg.
 $2\frac{1}{2}$ -oz. ground almonds. Juice of 1 lemon.
 $1\frac{1}{2}$ -oz. sweet almonds (cut in thin strips).

Beat the sugar and white of egg 10 minutes and add the other ingredients, mix well and form into small rings and bake a pale brown.

18. Cheese Straws.

4-oz. grated cheese. 3 oz. butter.
 4-oz. flour. 1 yolk of egg.
 Salt. Cayenne.

Rub the butter into the flour, add the cheese and seasoning, mix with the egg into a firm paste; put on a floured board, roll out $\frac{1}{8}$ inch thick and about 5 inches wide, cut in strips, place on a baking sheet, and cut the remaining paste into strips.

19. Patent Barley Biscuits.

2 ozs. flour. 2 ozs. Robinson's Patent Barley.
 2 ozs. castor sugar. 2 ozs. butter.
 1 egg. Pinch of baking powder.

Cream the butter and sugar, add the yolk of egg, then by degrees the barley and flour mixed with the baking powder. Roll out thin and cut with a round cutter. Bake in a moderate oven six minutes.

VII. BONBONS.

1. French Almond Rock.

Put 1-lb. loaf sugar into a pan with 1 teacup of water. Stir till the sugar is melted, take off the scum, and when it has boiled for $\frac{1}{4}$ hour, add 1 tablespoonful vinegar or lemon juice. Stir in sliced or blanched almonds to taste. Pour on a buttered tin, and cut in slices.

2. Candy Dough.

Fresh icing sugar. Break the white of an egg into one glass, and put an equal quantity of water into another. Put this into a basin, and stir it with the sugar until it is of a dough-like consistency. The proportion of the white of egg and water is two to each pound of sugar.

3. Candy Cherries.

Cut off a piece of candy dough and make it into a thin roll about $\frac{1}{2}$ inch wide. Take a sharp knife and cut into small pieces, and roll them until they are like marbles. Split some crystalized cherries, and press a marble between each.

4. Almond Creams.

Blanch the almonds, and cover with candy dough. Roughen the sugar with a fork.

5. Walnut Creams.

Crack the walnuts and cut in halves, using only the perfect ones, between which put a candy dough marble and press it. Leave to harden.

6. Cream Dates.

Procure some fresh dates and take out the stones. Put a candy dough marble in its place, and press together and leave to harden.

7. Brandy Snap.

$\frac{1}{2}$ -lb. treacle.

10-oz. sugar.

8-oz. flour.

2-oz. butter.

$\frac{1}{2}$ -oz. ginger.

Drop in small portions on a greased baking sheet, and when done curl round a greased rolling pin or stick. Draw off when cold.

8. Raspberry Rock.

To every pound of sugar allow $\frac{3}{4}$ of a teacup of cold water. Boil the syrup till it thickens. Drop it in cold water, and it is ready when it snaps. Flavour with 3 dessertspoonsful of raspberry jam, boiled with a little water and strained. Pour on buttered plates, and when cool cut it in pieces.

9. Cocoanut Fondant.

To every pound of boiled candy allow 4-oz. of cocoanut. Stir in well whilst the sugar is boiling and keep stirring.

10. Chocolate or Coffee Fondant.

Over a clear fire stir together (in enamelled pan) 1-lb. loaf sugar and a small cup of cold water. When it is melted, mixed, and beginning to boil, leave alone for 10 minutes. Dip a skewer in, and if a long silky hair adheres, remove from the fire at once without shaking it, and leave it till cool. When cool, turn it into a bowl and beat briskly to a thick cream with a wooden spoon. Knead the paste (like bread) till it becomes soft and smooth. Flavour with coffee essence or melted chocolate. Drop on a buttered paper or form into pyramids.

11. Nougat.

Slow fire. Put in a pan $\frac{1}{2}$ -lb. sifted sugar dry, no water. When melted, throw in blanched almonds and a few bitter ones (thoroughly dried and chopped into rough dice). Stir all together and turn out on a buttered dish. Work it a little, then roll flat with a greasy rolling pin or hands. Cut in shapes.

12. Gelees Franaises.

1-oz. gelatine, 1-lb. granulated sugar, nearly 1-pint water, flavouring. Put the water and gelatin  in a pan, and when dissolved add sugar. Boil fast 25 minutes. Add 1 teaspoonful powdered citric acid, to give a sharp taste. Pour on three perfectly dry soup plates. Flavour each differently, and leave till next day. Then with a sharp sugared knife cut into diamond shapes, toss in castor sugar, and spread on paper to become crisper. These are much better after a few days.

13. Chestnut Bonbons.

$\frac{1}{2}$ -lb. chestnuts, 2-oz. chocolate, $\frac{1}{4}$ -gill water, 4-oz. sugar, 1 white of egg. Boil chestnuts till tender, skin and sieve; add sugar and the melted chocolate, whip the white stiffly and add it. Bake in little rocks on wafer paper.

14. Chocolate Baisers.

White of 1 egg. 1 teaspoonful sugar.

1 teaspoonful powdered chocolate.

Beat the egg to froth and mix with the sugar and chocolate and form into balls. Place on well greased tin and bake 20 minutes.

15. Yorkshire Toffee.

$\frac{1}{4}$ -lb. butter.

1-lb. Demerara sugar.

1 tablespoonful treacle. 1 tablespoonful vinegar

1 teacupful water.

Boil all together about 20 minutes and turn out on a buttered dish.

16. Brandy Snap.

$\frac{1}{2}$ -lb. flour.

$\frac{1}{2}$ -lb. treacle.

$\frac{1}{2}$ -lb. sugar.

$\frac{1}{2}$ -lb. butter.

Boil the butter and treacle in a pan. Mix the flour, sugar, and ginger well together, then mix with the treacle and butter to a stiff cream. Drop on a baking-sheet in small pieces, and when baked roll on a stick and leave to cool.

17. Marmalade.

Slice very thinly 12 Seville oranges and 2 lemons, carefully removing all pips. To every pound of pulp allow 3 pints of cold water. Let this stand for 24 hours, then boil till the chips are very tender and clear. Let this remain until the following day. To every pint of boiled fruit allow $1\frac{1}{4}$ lbs. lump sugar. Boil, stirring constantly until the syrup jellies and the chips are quite clear. Try the jelly on a saucer from time to time.

Patent Groats.

Take of Robinson's Patent Groats one tablespoonful, mix with a wine-glassful of cold water, gradually added, into a SMOOTH paste, pour this into a stew-pan containing nearly a pint of boiling water, or milk, stir the gruel on the fire (while it boils) for ten minutes; pour it into a basin, add a pinch of salt and a little butter, or if more agreeable, some sugar, and a small quantity of spirits.

When gruel is made for an Invalid, butter had best be omitted.

VIII. BEVERAGES.

I. Apple Wine.

Slice a large, tart, cooking apple without peeling it, also a little lemon rind. Put all in a pan with 6 lumps of sugar and $1\frac{1}{2}$ -pints of cold water. Let it come slowly to nearly boiling point; draw it back from the fire and simmer slowly for a quarter-of-an-hour. Strain into a jug.

Useful during fevers, and as a summer drink.

2. Barley Water for Invalids.

Take of Robinson's Patent Barley one ounce, mix with a wine-glassful of cold water into a smooth paste free from lumps, pour this into a stew-pan containing one quart of boiling water, stir this over the fire while boiling for five minutes; then flavour with a small bit of lemon peel or cinnamon, and sweeten according to taste.

When Robinson's Patent Barley is used to make a Summer beverage, only half-an-ounce must be taken. It can be greatly improved by aeration with the aid of "*Sparklets*."

3. Gingerbeer.

Put into a deep bowl 1-lb. lump sugar, $1\frac{1}{2}$ -oz. bruised ginger, 1 lemon, sliced and the pips taken out, and $\frac{1}{2}$ -oz. cream of tartar. Pour 1 gallon of boiling water over. When milk-warm, take a whisk, and beat in vigorously $\frac{1}{4}$ -pint Brewer's yeast, or 1-oz. German yeast mixed to a liquid with powdered sugar. Whisk well, cover with a cloth, let it stand 15 hours, skim, strain through a piece of old tablecloth (or do not strain), and bottle, only half filling the bottles.

4. Ginger Wine.

1-oz. Tartarie acid, 5-drms. or 6d. worth (or more) essence of ginger, 2-drms. capsicum, 1-oz. burnt sugar, 2-lbs. lump sugar, 5-qts. boiling water.

Dissolve the sugar in the boiling water, when nearly cold add the other things (which should have been mixed together in a jar), and stir often until cold. Bottle and cork.

5. Lemon Squash.

Juice and rind of 3 lemons, 3-lbs. lump sugar, 1-quart water. Boil till it forms a clear syrup, and when cold add 2-oz. powdered citric acid. Strain and bottle.

6. Lemon Water.

6 lemons.

1-lb. lump sugar.

1 gallon of boiling water.

Take the pips from the lemons, slice, put in a deep bowl, and pour the water over. When cold, it is ready for use.

IX. ADDITIONAL USEFUL RECIPES.

1. To bottle Green Gooseberries.

(Very Good).

Make the bottles hot and dry in the oven, then fill with picked fruit, not too full. Pour boiling water over, covering the berries to the top of the bottle. Cork down as soon as possible, and keep in a cool dry place. Any other fruit can be done the same way.

2. Gooseberry Jelly.

$\frac{1}{2}$ -stone green gooseberries. 2-quarts water.

Boil together to pulp, tie in a coarse cloth and let it drip all night, then add 1-lb sugar to each pint of juice. Boil gently $\frac{3}{4}$ -hour, and pour into pots.

3. Apple Jelly.

Rub the apples, and cut them up without paring or coring them. Put in a pan and fill with water. Boil 1 hour. Put in a bag and strain. Allow $\frac{3}{4}$ -lbs. sugar to 1 pint of juice, and boil 1 hour. Put a little into a saucer, and if it jellies it is done. Pour into pots.

4. Cough Mixture.

1d. licorice.

1d. anise seed.

1d. peppermint.

1d. common treacle.

1d. laudanum.

Mix with 1½-pints of cold water and bottle.

5. Pork Pie Pastry.

To every 1-lb. of flour allow 6-ozs. of lard and 1 dessert spoonful of salt. Rub the lard into the flour, boil some milk and mix to a stiff paste. Take some cake tins and take out the bottoms and line with the warm paste, Three parts fill with minced pork and put a cover about 1 inch thick on the top. Make a hole in the centre and decorate. Place in a fairly hot oven and bake about 2 hours. Brush with yolk of egg just before they are cooked.

When the pies are cold, pour into the hole in the top some gelatine, which has been previously dissolved in boiling water.

If better pastry is required, add more lard, or use butter instead.

6. Recipe for Keeping Eggs.

Take a large stew pot, or deep bowl, and put a layer of common salt in the bottom. Then insert a few eggs with the thin end downwards, and in such a way that they do not touch each other. Then put another layer of salt on the top, and repeat the process until the pot is full, having salt as the top layer. Tie down very tightly, and whenever an egg is taken out take care to tie down again. Be sure the eggs are fresh, and have not been much shaken, and they will keep good for months.

MEMORANDA.

MEMORANDA.

